



# Grills

CARD NO.

11A

## Planned Maintenance System Maintenance Requirement Card (MRC)

**Equipment: Clamshell:** GARLAND MODELS MWE-9501, MWEH-9501, MWG-9501, MWGH-9501, MWE-9801, MWEH-9801  
**Flat Grill:** GARLAND MODELS MWEF-9501, MWGF-9501

**Warning:**

- 1) **Grill temperatures will cause severe skin burns**
- 2) **Hazard Communication Standard, (HCS) - The procedures on this card include the use of chemical products. These chemical products will be printed in bold face letters followed by the abbreviation, (HCS), in the text portion of the procedure. See the Hazard Communication Standard, (HCS), Manual for the appropriate Material Safety Data Sheet(s), (MSDS).**

**Precaution:** *Ice, cold water, or large quantities of water must never be applied to the grill plate or upper platen. Severe damage to the grill will occur!*

PICTURES AND ADDITIONAL INFORMATION: Corresponding chapter of *Equipment Manual*

### Daily

#### Tools:

### Clamshell and Flat Grill Cleaning

McD Hi-Temp Grill Cleaner (HCS), McD All Purpose Super Concentrate, (HCS), McD NO-SCRATCH™ Pad and Pad Holder, Base of Big Breakfast Container, High-Temperature Pot Brush and Grill Cloth, Stainless Steel Pan Filled With Lukewarm Water, Protective Gloves, (to protect hands from heat), Grill Squeegee and Grill Scraper.

#### Warning:

**The upper platen surface and edges are very hot! To prevent burn injuries, use extreme caution when wiping down release material sheets and platen edges.**

#### Important:

For Clamshell Grills, frequently throughout the day, (at least 4 times per hour), thoroughly wipe down the release sheets and exposed platen edges with a damp grill cloth.

1. Press the "MENU" button until "CLEAN MODE" is displayed, (the control will maintain the proper cleaning temperature). Repeat with the other control. "READY TO CLEAN" will be displayed and an audible alarm will sound when the grill is at the proper cleaning temperature. Press the "MENU" button to display "OFF." The "OFF" condition of the controllers allows the operator to raise and lower the upper platens, (for clamshell grills), to alternate positions for proper cleaning of the platen edges.
2. Empty and replace the grease troughs. Grease troughs should be emptied and replaced consistent with store security policy.

#### Warning:

**The upper platen surface and edges are very hot! To prevent burn injuries, use extreme caution when wiping down release material sheets and platen edges.**

3. For Clamshell Grills, put on the protective gloves and wipe down the exposed surface of the release sheet with a damp grill cloth.
4. For Clamshell Grills, remove the release sheet locking clips and bars. Take to sink for soaking in a hot solution of **McD All Purpose Super Concentrate, (HCS)**, from the sink proportioner.
5. Scrape only the lower grill surface with the grill scraper, and squeegee any residue into the grease troughs with the grill squeegee.

**Caution:**

**For Clamshell Grills, do not scrape or otherwise scratch the upper platens. The use of metal scrapers, abrasive pads, or wire brushes will permanently damage the surface of the upper platens.**

6. Open one packet of **McD Hi-Temp Grill Cleaner, (HCS)**, and empty the contents into the base of a Big Breakfast Container. (One packet cleans a 3ft. grill).
7. Firmly attach the McD NO-SCRATCH™ Pad to the pad holder.
8. Dip the NO-SCRATCH™ Pad into the grill cleaner.
9. For Clamshell Grills, spread a light coating of grill cleaner over the entire platen surface, **BACK, FRONT AND SIDE EDGES** of both upper platens. **DO NOT SCRUB WHILE APPLYING THE PRODUCT.**
10. For Clamshell Grills, after applying the grill cleaner, lightly scrub the platen surfaces, **BACK, FRONT AND SIDE EDGES** with the NO-SCRATCH™ Pad until all the soil has been liquefied by the grill cleaner. For stubborn soils, apply additional grill cleaner and lightly scrub. **DO NOT RINSE THE PLATENS AT THIS TIME.**
11. Starting at the back of the lower grill, spread a light coating of grill cleaner over the entire surface. **DO NOT SCRUB WHILE APPLYING THE PRODUCT.**
12. After applying the grill cleaner, lightly scrub the grill surface with the NO-SCRATCH™ Pad until all the soil has been liquefied.
13. For Clamshell Grills, rinse the upper platens with a dripping wet grill cloth. **RINSE PLATEN EDGE THOROUGHLY, THEN WIPE DOWN BACK EDGE OF PLATEN.**
14. Carefully pour small quantities of lukewarm water onto the grill while brushing the surface, backsplash, and bullnose with a **LONGLIFE™** pot brush or equivalent high-temperature brush. Continue until the water no longer boils away and the grill remains wet. Squeegee dry.

**Caution:**

**Ice, cold water, or large quantities of water must never be applied to the grill plate or upper platen. Severe damage to the grill will occur!**

15. For Clamshell Grills, clean the release sheets as follows:

A) Place the sheets on the lower grill. Scrub both sides of the sheets with the same McD NO-SCRATCH™ Pad used on the grill.

**Note:** It is generally not necessary to apply additional product to the NO-SCRATCH™ Pad. If the pad is not wet enough, rewet with a small amount of water, if no cleaner is left.

B) Rinse both sides of the sheets with a wet grill cloth.

C) Drape the clean sheets over the grill towel bar.

16. Rinse the lower grill by flooding the surface twice with lukewarm water. Squeegee after each rinse.

17. Wipe the lower grill surface, backsplash, bullnose, and hood with a clean, damp grill cloth.

**AFTER CLEANING:** Apply a thin coat of fresh shortening to the lower grill surface only. Wipe down the surrounding areas. Empty, wash, rinse, and replace the grease troughs.

**Note:** Repeat this procedure to clean additional grills. Reverse the NO-SCRATCH™ Pad, and use the clean side. After cleaning all grills, discard the Big Breakfast Container.

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